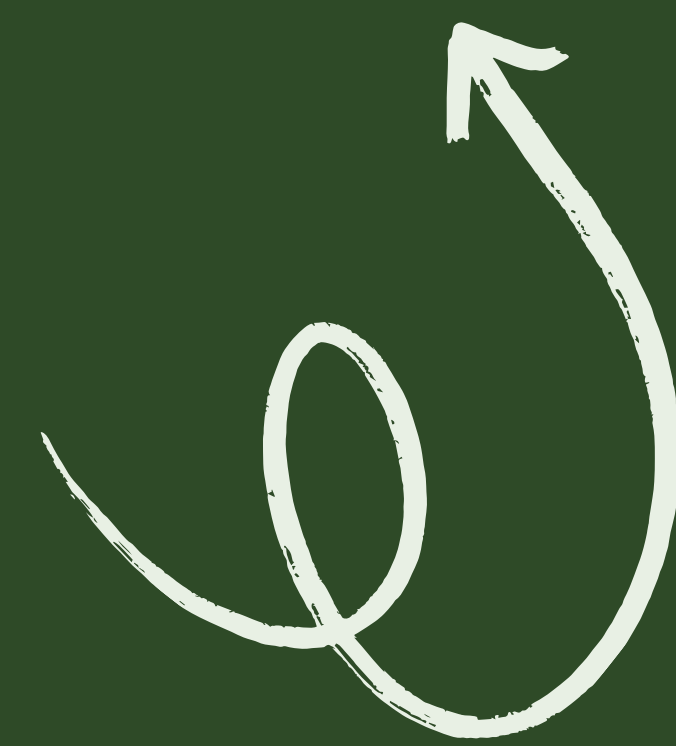


2027 Wedding Design Book



Imagine Your Perfect Day

We know you have been dreaming about this day since you were little, and it's finally time to turn those dreams into reality. Hill Crest Country Club has been bringing wedding dreams to life since its doors first opened in 1923. Our professional service team has over 30 years of experience in the wedding industry.

Wedding planning can often feel overwhelming because there is so much to do and it may seem difficult to get started. Once you pick your date and choose to have Hill Crest host your wedding, we will guide you through your big day and help deliver your dream wedding exactly as you've always envisioned it.

Daniel Merchant
GENERAL MANAGER

Hill Crest
COUNTRY CLUB
Established 1923





Your Wedding Design Book



THANK YOU!

Thank you for considering Hill Crest Country Club for your event. We appreciate you thinking of us! We are always happy to plan and execute parties for our party hosts and their guests. Please remember what follows next is a sample of our full menu and options.

WE'RE HAPPY TO CUSTOMIZE!

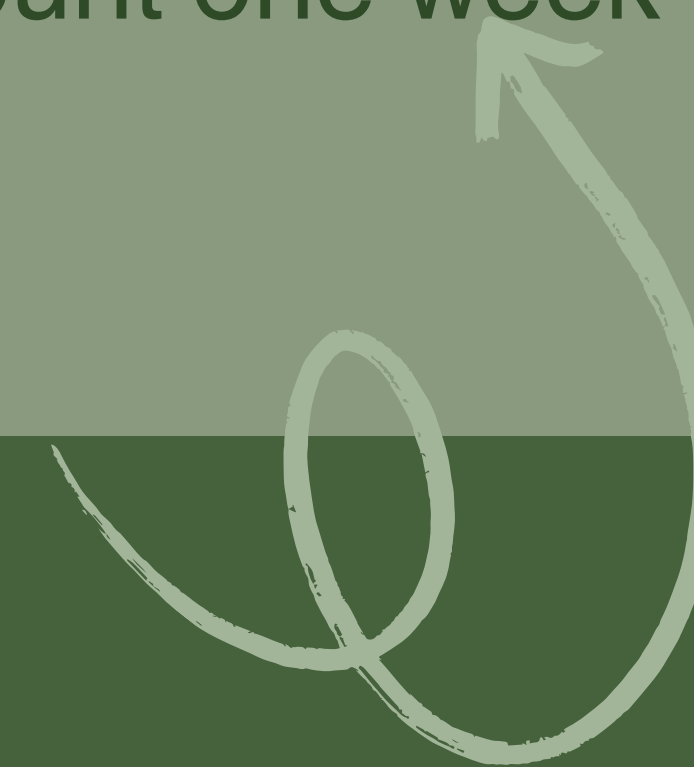
If you have something special in mind, please just ask!

WEDDING INFORMATION

Deposit: A deposit will be required at the time of your booking along with a signed contract. The contract will outline payment terms and deadline to submit the deposit. A \$750.00 deposit will be required for the Ballroom. The Deposit is applied to the final invoice, reducing the amount owed.

Billing: The party host must pre-pay 100% of the estimated charges, five business days prior to the event. Hill Crest Country Club accepts checks, cash and money order. Party host may pay via VISA/MASTERCARD/DISCOVER OR AMEX, however a 3.5% convenience fee applies.

Party Count: We would like to properly prepare for your event and to do so, we will need an accurate number of guests that will be attending. Please provide a preliminary count one week prior to the event and a final count five business days before the event.



Your Big Day Awaits

YOUR BIG DAY

Whether you want an intimate wedding or want to celebrate with all of your family and friends, Hill Crest can accommodate you. Our many rooms can accommodate as little as 10 to well over 250 guests. Our Ballroom, offers a beautiful view of sunsets overlooking the tree-lined golf course and rolling hills which surround the club. The course is available for the most stunning wedding photos.

WEDDING CEREMONY

Imagine Saying "I Do!" in front of our Amazing View!

Ceremony Fee \$550 ~includes Two hour use of our ladies locker room for bridal party preparation . No outside food & beverage permitted.





Exquisite Dinner Packages

Our 5-hour reception includes a served house salad, warm rolls, a chef-carved protein plus your entrée, pasta, starch & vegetable, a beverage station, and cake service at no charge.

Carved Item plus one entree \$47 per person

Carved Item plus two entrees \$52 per person

Dinner

Tableside Served House Salad Choice of Two Dressings Tabled

Warm Rolls and Butter

Chef Attended Carving Station (choice of one):

Stuffed Tenderloin of Pork with Focaccia and Dried Cranberry Stuffing,

Breast of Tom Turkey, Country Club of Sirloin (\$1.00 additional), Slow-Roasted

Prime of Beef (\$6.00 additional)

PLUS

Your Choice of One of the Following Entrees:

Seafood Stuffed Flounder, Fillet of Salmon, Sliced Slow-Roasted Beef Stuffed Chicken Breast Sauce Supreme, Chicken

Cordon Bleu, Buttermilk Breast of Chicken with Ranch Supreme Sauce, Chicken Marsala

Breast of Chicken Romano, Chicken Milanese

PLUS ~ Your Selection of Starch & Vegetable & Pasta

Roasted Red Skin Potatoes, Roasted Sweet and White Potatoes, Garlic Parmesan Mashed Potatoes, Parsley Baby Potatoes,

Chef's Selection of Pasta & Sauce, Ricotta Stuffed Shells, Rice Pilaf, Garden Fresh Medley (Zucchini, Squash, Red Pepper),

Honey Glazed Carrots, Broccoli and Cheese, Sauteed Corn with Clarified Butter, Kosher Salt and Black Pepper, Malibu Medley

(Broccoli, Cauliflower, Hybrid Carrots), Fresh Green Beans

Coffee, Decaf, Tea, Iced Tea & Lemonade

Grand Receptions: Hors d'oeuvres

Craft your perfect cocktail hour with these bundles or build your own reception from our comprehensive selections. Ask Dan for more details!

Tabled Hors d'oeuvres Bundles

Domestic Cheese and Garden Vegetables \$8.75 per person

Domestic Cheese and a Bouquet of Garden Fresh Vegetables

Garlic Hummus with Toasted Pita Wedges, Assorted Crackers, Fruit Garni, Honey Dijon Mustard

Charcuterie Board \$6.25 per person

Ham, Various Salami, Pepperoni, Forest Berries, Pickles, Olives, Rustic Cheddar, Provolone and crackers served with Dijon Mustard

Array of Crostini and Bruschetta \$9.95 person

Select Three Items from the options below

Prosciutto and Fig Crostini, Tomato and Mozzarella Brushcetta, Beef Tenderloin with Boursin Cheese and Caramelized Onion on a Crostini, Cucumber Boats with Roasted Red Pepper Hummus, Goat Cheese and Blackberry Crostini, Chicken Pesto Crostini

The Crowd Pleaser \$11 per person

Vegetable and Pork Spring Rolls, Sausage Stuffed Mushrooms, Chicken and Pork Pot Stickers

We also offer Butler Passed options. Minimum order of each item is 50 pieces.

Butler Passed Hors d'oeuvres

COLD SELECTIONS - \$75.00 per 50 pieces

Grilled Vegetable Lavash with Goat Cheese, Tomato Mozzarella Bruschetta Cucumber Dill Bites

HOT SELECTIONS - \$ 79.00 per 50 pieces

Vegetable or Pork Spring Rolls with Chili-Mango Chutney Mediterranean Sausage stuffed Mushroom, Spanakopita Potstickers – Chicken, Pork



Interactive Reception Stations

Engaging culinary experiences for your guests

Sometimes a traditional dinner doesn't fit the story you're trying to tell. Strolling reception stations allow the fun of the cocktail to continue with an array of options. Again, we're here to help so if you have something special in mind ~ just ask!

Chef Attended Carving Stations

Chef's Attendant required - \$50.00

Country Club Sirloin of Beef \$13 per person

Sauce Béarnaise and Chicago-Style Horseradish, Petite Rolls

Citrus Herbed Breast of Tom Turkey \$10.00 per person

Cranberry Chutney, Herbed Mayonnaise, Petite Rolls

Asian Noodle Station \$14.00 per person

Sauteed Lo Mein Noodles

Toppings to include: Filet of Beef, Sesame Chicken and Mixed Vegetables

Taco and Fajita Station \$17.85 per person

Hard and Soft Tacos, Ground Taco Meat and Spiced Breast of Chicken, Filet of Beef. Toppings to include: Diced Tomato, Guacamole, Shredded Lettuce, Mexican Cheese, Sauteed Peppers and Onions, Sour Cream and Salsa

Gourmet Macaroni & Cheese Bar \$10.75 per person

Our Famous Gourmet Macaroni & Cheese made with your

choice of Traditional Cheddar or Smoked Gouda with an array of toppings including: Diced Bacon, Diced Roasted Pit Ham, Tomatoes, Diced Green Onions, Pepperoncino and Salsa Served in a Martini Glass.

Flatbread Pizza Station \$14.75 per person

Margherita Pizza with Beefsteak Tomato, Buffalo Mozzarella, Basil and Extra Virgin Olive Oil, Pulled Pork and Caramelized Onions topped with BBQ Sauce, Cheddar Cheese and Scallions, Buffalo Chicken Pizza with Blue Cheese and Pepper Jack Cheese, Pepperoni Pizza with Provolone and Mozzarella, Apple Crisp Pizza with Caramel Drizzle



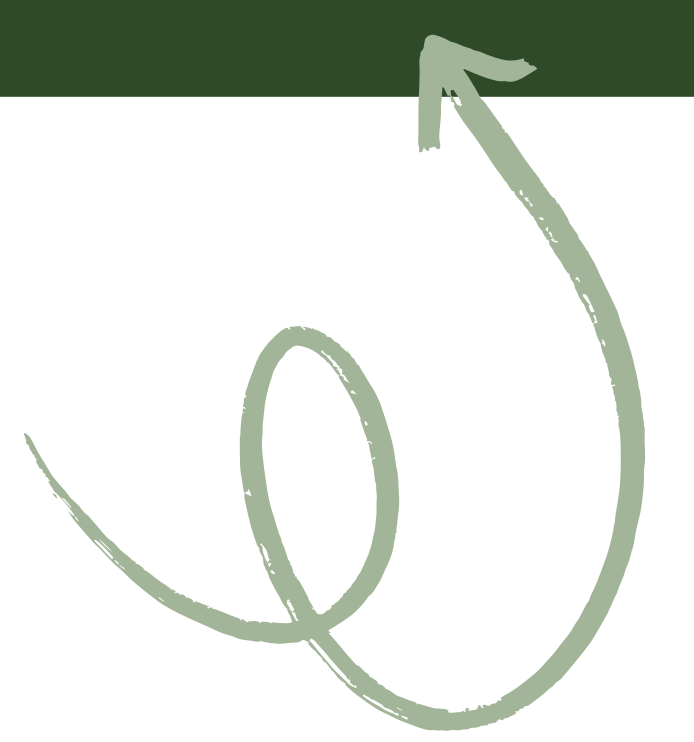
Late Night Bites

Comfort Food for Your Guests

We're happy to customize options for the perfect late night snack for your guests to keep your guests fueled up while you all dance the night away!

Popular options include: Mini Burger Sliders, French Fries or Tater Tots, Mini Chicken Tacos or Soft Pretzels.

Let us know what your favorites are and we can include them as part of the party!



The Sweet Finale Awaits



Beyond your wedding cake (cut and served at no charge), add a roaming dessert experience: passed mini desserts, a sundae station or a cannoli action station that pairs beautifully with the late-night bites and the famous Pittsburgh Cookie table!

The Pittsburgh Cookie Table

Leave the stress of traying your cookies and maintaining them throughout the evening \$1.20 per person



Elevate Your Celebration

Unique Bar Packages for Every Taste



PACKAGED OPEN BAR

Four Hours of Premium Brand Bar with House Wines & Two Domestic Beer Bottle Selections
Absolute Vodka, Tito's Vodka, Tanqueray Gin, Captain Morgan, Bacardi Rum, Jim Beam, Jack Daniels, J&B Scotch, Jose Cuervo Gold, Disaronno Amaretto, Peach Schnapps
Your Choice of House Wines
Your Choice of Two Domestic Bottle Beers
\$34.50+ per person

Four Hours of House Brand Bar with House Wines & Two Domestic Bottled Beers
Club Vodka, Club Gin, Club Scotch, Club Light Rum, Club Spiced Rum, Club Whiskey, Club Bourbon
House Wines and Your Choice of Two Domestic Bottled Beers \$24.00+ per person
Shots – Shots are not included with the bar service packages

Four Hours House Wines & Two Domestic Bottled Beer Your Choice of House Wines and Two Domestic Bottled Beer
\$16.00+ per person

Mocktails ~ we're happy to create up to three signature drinks made with high-end ingredients such as craft syrups, fresh herbs, and ginger beer, styled with upscale glassware and garnishes. Let us know what you have in mind!

Soda and Juice Beverage Package \$8.00+ per person

Room Fees & Linens

Elegant Spaces for Your Celebration



Entire Main Floor

The entire main floor is available for **\$1100**, including access to the Oak Room for a separate cocktail hour, offering both space and privacy for your guests.

Ballroom, Terrace & Crest

The Ballroom with Terrace and Crest Rooms is offered at **\$500**, providing stunning sunset views and an elegant atmosphere for your special day, accommodating various layouts and styles.

Included Linens

Linens are included in **eight colors** and **27 napkin options**, ensuring a perfect match with your theme, along with specialty floor-length cloths available in White, Ivory, and Black at \$25 each.

Please add a 22% service charge to all food & beverage, and 6% state sales tax to all food packages.



Reserved for your notes